

Maintaining and cleaning:

- 1、 Please rip out the plug to be sure the machine is cool before cleaning.
- 2、 Please use a piece of dry and soft cloth or sponge with temperate detergent to clean the machine from the two ends to the middle of the roller. So the adhesions will separate from the roller and not get in touch with the bearings.
- 3、 Wire brush, hard brush, or corrosive liquid can not be used to clean the roller.
- 4、 Please don't wash the machine or put it in the water.

Notice:

- 1、 The company has the right to explain the content in the manual.
- 2、 Any technical advancement will be written in the new manual. Photos are for reference only if there are any changes of colors or surface.

After-sale service

- 1、 Free service for six month.
- 2、 The period begins from the date of invoice or date of production.
- 3、 The following conditions are not in the free service scope:
a: The damage by unsuitable using, keeping or maintaining.; b: Unsuitable repairs or dismounting; C: There is no invoice or buying certificate; d: Damage by an act of god;
- 4、 The company can provide spares for the machines which are not in the free service scope and charge for the spare cost. The company is not responsible for the transportation.

Sausage Machine

User's Manual



Please reading this manual carefully before using and keep it as reference for the future.

Specification

Model	Roller	Size (mm)	Volatge (V)	Power(w)
HDGJ5N	5 Pcs	560*320*200	220-240	1000
HDGJ7N	7 Pcs	560*385*200	220-240	1400
HDGJ9N	9 Pcs	560*460*200	220-240	1800
HDGJ11N	11 Pcs	560*530*200	220-240	2200

Spares

A: Rollers: putting on hot dog.

B: Temperature control (50-200℃):

C: Heating indicator (green): It lights when element works.

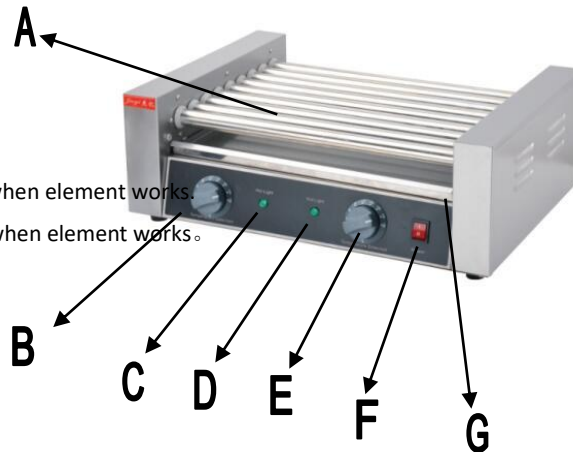
D: Heating indicator (green): It lights when element works.

E: Temperature control (50-200℃):

F: Motor switch:

controls the rolling of roller.

G: Oil box: for the oil dropped.



Safety conditions::

- 1、 Please read the manual before using.
- 2、 Please don't use same socket with other high power items so as to avoid too much power capacity and danger.
- 3、 The surface of this machine is very hot in using or shortly after working. Please be careful.
- 4、 Be careful of children when using this machine. Don't let children use this machine. Please don't put this machine at the place children can touch..
- 5、 Please don't let it work when people is away.
- 6、 Please don't let the wire contact sharp items or high temperature.
- 7、 Please inspect the plug and the wire usually. It must be repaired or replaced if there are any damages.
- 8、 Don't injure, bend, draw or twist the wire. Don't put heavy goods on the wire or clamp the wire.

9、 Please turn the thermostat knob to 0 after work and pull out the plug.

10、 Please put this machine at dry, clean and well ventilated place. It must be put horizontal and steady.

11、 The machine must be landed well and install leakage switch.

12、 Please pull out plug and wait for it cooling down before moving, inspecting or cleaning.

13: Don't insert or pull out the switch when hands are wet.

Notice for first use:

1、 Read the manual carefully.

2、 Check if all the knobs are at OFF position.

3、 Check if all spares are OK.

4、 Please tear off the films on the machine and clean the rust preventing oil using a dry towel. And then clean the rollers (A) carefully.

How to make the sausage:

1、 Prepare the sausage or hot dog.

2、 Insert the plug in a socket which can hold at least 10A current. Turn the knob F and the motor and the rollers will begin roll.

3、 Turn the thermostat knobs B and E to 150 scale mark, when the green light extinct, the machine finish warming up

4、 Put appropriate amount edible oil on the rollers with a brush, no need to brush oil every time.

5、 Put the sausage on the middle of the two rollers and the sausage will be heated and rolled. Don' t put the sausage too close, and the sausage will be have a 10mm distance with the two ends of the roller. The smell and the color of sausage will be OK when the sausage is well done.

6、 Turn the thermostat knob to 0 position after using and the red and green light will all extinct.



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